

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

Claims 1-10 (canceled)

Claim 11 (withdrawn): A sweet of boiled sugar type exhibiting a rough texture intended for the treatment of halitosis.

Claim 12 (withdrawn): The sweet according to Claim 11 comprising a crystalline ingredient capable of conferring on it a rough texture intended for the treatment of halitosis.

Claim 13 (withdrawn): The sweet according to Claim 12, wherein said crystalline ingredient exhibits a particle size of greater than 200 microns and a melting point of greater than 110°C.

Claim 14 (withdrawn): The sweet according to Claim 13, wherein said crystalline ingredient exhibits a particle size of greater than 400 microns.

Claim 15 (withdrawn): The sweet according to Claim 12, wherein said crystalline ingredient is selected from the group consisting of mannitol, maltitol, erythritol, isomalt, anhydrous lactitol, sucrose, anhydrous dextrose, lactose, anhydrous trehalose, mannose, galactose, xylose and cyclodextrins.

Claim 16 (withdrawn): A process for the preparation of a sweet of boiled sugar type, comprising the following stages:

- cooking a carbohydrate or a mixture of carbohydrates at atmospheric pressure at a temperature sufficient to allow vitrification of the massecuite when it is cooled;

- addition to the massecuite of a crystalline ingredient capable of conferring on the sweet a rough texture intended for the treatment of halitosis.

Claim 17 (withdrawn): The process according to Claim 16, wherein the carbohydrate in the mixture of carbohydrates is selected from the group consisting of sucrose and glucose syrup mixtures, sucrose, glucose syrup and water mixtures, maltitol syrups, sorbitol syrups, hydrogenated glucose syrups, mannitol or isomalt and hydrogenated glucose syrups, mannitol or isomalt and maltitol syrups, isomalt and water, isomalt, polydextrose and water, and hydrogenated or nonhydrogenated dextrins.

Claim 18 (withdrawn): The process according to Claim 16, wherein the carbohydrate or the mixture of carbohydrates comprises a maltitol or isomalt syrup.

Claim 19 (withdrawn): The process according to Claim 16, wherein the crystalline ingredient capable of conferring a rough texture on the sweet has a mean particle size of greater than 200 microns and a melting point of greater than 110°C.

Claim 20 (withdrawn): The process according to Claim 19, wherein the crystalline ingredient capable of conferring a rough texture on the sweet has a mean particle size of greater than 400 microns.

Claim 21 (withdrawn): The process according to Claim 16, wherein said ingredient is a crystalline polyol.

Claim 22 (withdrawn): A method for the treatment of halitosis using a sweet according to Claim 11.

Claim 23 (withdrawn): A method for the treatment of halitosis using a sweet prepared by the process of claim 16.

Claim 24 (original): A sweet of boiled sugar type exhibiting a rough texture intended for the treatment of halitosis, comprising a crystalline ingredient capable of conferring on it said rough texture, wherein said crystalline ingredient exhibits a particle size of greater than 200 microns and a melting point of greater than 110°C.

Claim 25 (canceled)

Claim 26 (canceled)

Claim 27 (original): The sweet according to claim 24, wherein said crystalline ingredient exhibits a particle size of greater than 400 microns.

Claim 28 (currently amended): The sweet according to claim 24, wherein said crystalline ingredient is selected from the group consisting of mannitol, maltitol, erythritol, isomalt, anhydrous lactitol, sucrose, ~~anhydrous dextrose~~, lactose, ~~anhydrous trehalose~~, mannose, galactose, xylose and cyclodextrins.

Claim 29 (original): A method for the treatment of halitosis using a sweet according to claim 24.

Claim 30 (withdrawn until allowance): A process for the preparation of a sweet of boiled sugar type according to claim 24, comprising the following stages:

- cooking a carbohydrate or a mixture of carbohydrates at atmospheric pressure at a temperature sufficient to allow vitrification of the massecuite when it is cooled;

- addition to the massecuite of a crystalline ingredient capable of conferring on the sweet a rough texture intended for the treatment of halitosis.

Claim 31 (withdrawn until allowance): The process according to claim 30, wherein the carbohydrate in the mixture of carbohydrates is selected from the group consisting of sucrose and glucose syrup mixtures, sucrose, glucose syrup and water mixtures, maltitol syrups, sorbitol syrups, hydrogenated glucose syrups, mannitol or isomalt and hydrogenated glucose syrups, mannitol or isomalt and maltitol syrups, isomalt and water, isomalt, polydextrose and water, and hydrogenated or nonhydrogenated dextrins.

Claim 32 (withdrawn until allowance): The process according to claim 30, wherein the carbohydrate or the mixture of carbohydrates comprises a maltitol or isomalt syrup.

Claim 33 (withdrawn): The process according to Claim 30, wherein the crystalline ingredient capable of conferring a rough texture on the sweet has a mean particle size of greater than 200 microns and a melting point of greater than 110°C.

Claim 34 (withdrawn until allowance, currently amended): The process according to Claim 3330, wherein the crystalline ingredient capable of conferring a rough texture on the sweet has a mean particle size of greater than 400 microns.

Claim 35 (withdrawn until allowance): The process according to Claim 30, wherein said ingredient is a crystalline polyol.

Claim 36 (withdrawn until allowance): A method for the treatment of halitosis using a sweet prepared by the process of claim 30.